



The Home Department

Conducted by Helen Watts Meyer

THE MUSIC THAT CARRIES.

I've toiled with the men the world has blessed,
And I've toiled with the men who failed.
I've toiled with the men who strove with zest,
And I've toiled with men who wailed,

And this is the tale my soul would tell
As it drifts o'er the harbor bar;
The sound of a sigh don't carry well,
But the lilt of a laugh rings far.

The men who were near the grumbler's side,
O, they heard not a word he said;
The sound of a song rang far and wide
And they hearkened to that instead.
Its tones were sweet as the tales they tell

Of the rise of the Christmas star—
The sound of a sigh don't carry well,
But the lilt of a laugh rings far.

—S. W. Gillilan, in Success.

Home Chat

It is nearing the time when we will have to meet the haps and mishaps of the hour with a well-stocked medicine chest, a big roll of bandage cloth and a full assortment of surgical instruments. It is to be regretted that our patriotism can only be demonstrated by a reckless use of firearms and explosives, the aftermath of which is death to many, disaster to more and racked nerves and breaks and bruises not only to the participants in the general lawless uproar, but to the stay-at-homes and the innocent spectators of this seemingly criminal folly. Every year we read of destruction of property in addition to the loss of life and limb, directly chargeable to the careless use and abuse of fire and inflammable materials, while the harm done to the sick and the invalid through the shock and noise of explosives can never be told. In some cities, measures are already being taken to suppress this reign of terror, and the use of cannon firecrackers, pistols, revolvers, and toy cannon, and other dangerous noise-makers is being prohibited by law for the Fourth of July. It is to be regretted that the prohibition is not more general and far-reaching, for much harm is often done in the smaller cities and villages, as well as among the farming communities. The number of serious and fatal (not to mention the minor painful and annoying) accidents at every celebration of the nation's birthday is a growing evil which should not be tolerated.

The thrifty housewife is already looking after her fruit jars, and in some regions to the southward the putting up of fruits has already begun. Before the real work commences, and the hurry season is upon us, be sure the cans or jars now on hand are in good condition, well washed in hot suds, well rinsed and well sunned; that the covers, whether for glass, tin or earthenware, are in good shape; a new supply of wax, and rubbers provided, and the need of new ones attended to. Porcelain or graniteware kettles are best, and these should not be cracked, broken or burnt. The preserving kettles should never be used for cooking vessels. Do not get these kettles too large, as it is best to heat small quantities only at one time—not more than two to four, or at most, six jars should be filled from one heating. This insures better flavor, and one is not so apt to scorch the

fruit if done in small quantities. It is just as easy to put up fruit so it will "keep," as to put it up to spoil, and not nearly so expensive. But in order to do the work well, one must have good fruit as well as good vessels. Half-spoilt fruits will never make satisfactory dishes, even though it should not spoil in the jar.

If strawberries are raised on sandy soil, they should be put into a colander or wire sieve and cold water be poured over them, letting the vessel containing them rest in another pan, then lifted, and the pouring of fresh water repeated, draining them quickly, until all water has passed off. If this is done, the sand will all be removed without injuring the berries. A good way to can strawberries, after washing and hulling, is to put two cups of sugar and one and one-half cup of water in a kettle for each quart of prepared fruit. Let this boil five minutes, put in berries enough to make a little more than a quart, or a little more than two quarts, and let them barely simmer on the back of the stove for half an hour—never allow them to boil, and never have your kettle more than half full; two quarts is a good quantity for one time, and if you are quick motioned, you may have several small kettles heating, filling half a dozen cans at one time. Have your cans rinsed thoroughly, with the covers, in boiling water—or at least very warm water, as, in some hands, boiling water will break the jars of glass. Fill carefully at first, and when full, run a silver fork around the edge of the can to let the air out, being sure to fill the jar full, before putting on the top, or cover. Wipe the top carefully, and, dipping the rubber in hot water, put it on the jar, screw the top on as tightly as possible, stand the jar bottom up on the work table, leaving it for several hours, or until cold, unless you find it leaking, when it should be at once unscrewed, the top removed, and the defect remedied either by a new top, or rubber; or lightly hammer the edge of the top down into the rubber at the leaking place. Do not re-open to fill in the space at the top when cold, as this will certainly cause them to spoil. Canned fruits of all kinds should be put away in the dark, and in a cool place.

Gooseberries are readily canned whole by gently heating, not boiling, them, and they are the easiest of fruits to keep. Currants make fine canned fruits, and keep nicely, either ripe or green. They should be put on, one gallon of fruit to one cup of water, and let heat slowly, covered, but not allowed to become soft. Into another kettle put two cups of granulated sugar and one of water for every quart can to be filled. While it is boiling, clean and cut into half-inch lengths nice young stalks (the red ends only) of rhubarb. When the syrup begins to thicken slightly, put in a cup of the cooked currants and two cups of the rhubarb, using that proportion until you have a little more than enough to fill a quart can, or (if you have doubled the quantity of sugar and water) you may make the amount two quarts. Cook slowly until the rhubarb is tender, but not broken, and can as you do other fruit. It is not only good to the taste, but beautiful to the eye.

If one is so fortunate as to live where there are huckleberries, or mulberries, these are fine for canning.

Work of Women's Clubs

The Delineator for June says: "It is remarkable in how many states the clubs and federations are taking up the matter of legislation against child labor. Statistics have already proved that every fifth child in the United States, between the ages of ten and fifteen years, is a bread winner. Of these juvenile wage-earners, every third child is a girl. In Philadelphia the principal topic of interest among club women the past winter was the agitation in favor of child labor legislation. Practically every woman's club in the city had a committee working for the reforms which have been granted in certain other states, and which there is so much trouble in enforcing. In all communities, children are taken out of school long before they reach the proper age and kept out on the false statements of parents. The Civic Betterment association has a membership of over twelve hundred, and is working against slot machines, gambling, selling tobacco and intoxicants to minors, and the smoke nuisance. Clean streets, park extension, public playgrounds, police matrons, production officers, and the betterment of local conditions wherever necessary are among its objects. Another of their efforts was with reference to the condition of a certain "Waterview Park," which, with few improvements, might be made a recreation ground of value to the mill people in the immediate neighborhood, and they also discovered by investigation that some five acres of land had been deeded to the city in 1890 which had been principally used as a dumping ground. These club women put their shoulders to the wheel, fenced in the ground, put in swings, saws, gymnasium apparatus and a shelter, donated a big sand pile, and had thirty-four little gardens laid out, and put in the care of neighborhood children, with a caretaker to keep the grounds from 1 o'clock to 10 at night. More than a hundred children have used this play ground continually ever since this was done." It is by such practical work that women are demonstrating everywhere the answer to the old question, "Of what use is a woman's club?"

Bleaching Piano Keys

It is a common belief with most persons that the piano must be closed when not in use, in order that it may not be injured by dust getting inside. The majority of pianos made today are so constructed that dust cannot easily penetrate them, even when open. This careful closing will cause the keys to turn yellow, and for this reason, the piano should be left open much of the time. It is supposed that the room in which the piano is kept is not allowed to become very dusty, and that precautions to that end will be taken. If, however, the keys have become yellow, rub them with powdered pumice stone moistened with water, then cover the wood work of the piano carefully and roll the instrument up before a sunny window, letting the sun shine on the keys while still moist. This bleaching is a slow process, and may have to be repeated several times before satisfactory results are obtained. It is claimed by some housekeepers that the keys may be kept beautifully white by simply letting the sunshine rest on the keys hour by hour, day after day.

Table Etiquette

Cream cake, and things of a similar nature, require a fork to carry them to the mouth; they should never be bitten. Asparagus, if the stalks are large and full, may be taken with the finger and thumb; otherwise, a fork should be used. Pastry of all kinds, and raw oysters call for the fork alone. Peas and beans must be eaten with the fork. Green corn on the cob must be held with the left hand only, and eaten from left to right; if the cob is too long to hold, it should be broken in two, the napkin being held over it during the breaking process. Berries and sauces are, of course, to be eaten with the spoon. In case of very large strawberries, they may be served with the stems on, and each dipped into a small heap of sugar at the side of the plate. When that is done, finger bowls must be beside the dish and removed with it. The spoon should be removed from the cup after the sugar is dissolved, and left in the saucer. Always leave some of the liquid in the cup or glass from which you are drinking, avoiding even the semblance of trying to balance the upturned glass upon your nose.

Renovating Furniture

From some reason or other, all the worn places, the breaks, bruises, soiled spots and frazzles on the household furnishings become unpleasantly apparent at this season of the year, and the spring house-cleaning reveals things in a degree of shabbiness perfectly disheartening to the ordinary woman. But if we have just a little mechanical skill, and some knowledge of the housewifely art of making old things look like new, it will not be long before things right themselves again, and many an article of furniture will become "like new" that would otherwise find its way into the kindling pile. If the housewife has not this skill and knowledge, and if the head of the house is not economically inclined, things go from bad to worse, until new furnishings are demanded. Paints, varnishing, rubbing with oil, and other ways known to the wise ones, are great money-savers, and the housewife should endeavor to take advantage of these bits of wisdom.

It is not a hard task to recover old or frazzled furniture, if one only knows how. In doing this, the old cover must be removed by lifting out the nails carefully, and the old stuff will serve as a pattern from which may be cut the new cover, which may be of brocade, tapestry, velvet, chintz, or any other material used for such purposes, according to our pocket-book. The new fabric should be stretched tightly over the seat, or other part to be covered, and nailed firmly down with suitable tacks or nails on all sides to keep it in place. After this is done, trim off the superfluous stuff, and make the edges look neat and tidy. Over the trimmed raw edges take guimp or a narrow furniture fringe all the way around, using either brass or other ornamental nails or strong tacks.

In fixing up old furniture, do not forget the importance of the glue-pot, and weak places may be strengthened with brass or iron rods used as stays. As soon as a chair or other article of furniture shows signs of weakness, or coming apart, to take it in hand at once, and by thus watching the little weaknesses, great ones may be avoided and new furniture rendered unnecessary. It is the little savings that count.

BETTER THAN SPANKING

Spanking does not cure children of bed wetting. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. Summers, Box 118, Notre Dame, Ind., will send her home treatment to any mother. She asks no money. Write her today if your children trouble you in this way. Don't blame the child. The chances are it can't help it.